

Steak celebrates its First Birthday with a Party



I must admit to slight sense of apprehension as I walked down the dark corridor towards the small dark and rather mean little door that led to our dining room. “Your table is ready if you would like to come this way...,” said the elegant and very friendly Maitre D. Okay dokay, says I and off we go on an amazing journey.

Now Alice Through the Looking Glass would have toiled to better this transition. One minute we were seated in a very comfortable if not a bit bland lounge, on a very comfortable and elegantly upholstered seat, drinking a very nice glass of house white. It was all very nice and next.....Boom! We were transported into the coolest space I have been to in a long, long time. I must have looked like the proverbial, open mouthed, just arrived from the country, never been to anything like this before, provincial boy. All dressed up and a bit shocked by the ‘goings on & what not’.

But no, my hosts, fellow guests and fellow diners just seemed to make me fit in to this revamped gentleman’s club. Amazed I took up my seat. The dining space is vast only emphasised by the small entrance and the very clever use of rope-suspended down lighters and subtle wall dividers. It took me a while to realise that I wasn’t looking at mirrors but that the back wall was indeed that far away. The colour choice, the layout, the lighting all helped make me feel as I though I was meant to be there.



Steak took over this Victorian private club, (now stop tittering), in 2012 and have converted the snooker & gaming hall into one of the coolest and on the mark spaces in Edinburgh. To convert such an enormous cavern into small intimate dining areas has been achieved brilliantly and in my view the designers should try their hand at some more public spaces.

I had been invited to attend Steak's first birthday party and so far things were directing us towards a fantastic night. Our table manager, (I know that sounds a bit high-faluting but that's exactly what she did), was attentive, knowledgeable, caring and always there to answer questions and give advice. I gave up on the massive wine list and went with her choice.

Starters came from a very stylised menu and I opted for my guide's recommendation of Potted Shin with Red Onion Marmalade. Around the table there were; Lobsters, Salads & more Potted concoctions, but I must admit I ignored these and concentrated on wonderful explosions of taste that came from my own choice. Somehow the chef, Jason Wright formerly of Ondine, had manage to add just enough seasoning and vegetables to wow my taste buds with what must surely be the meanest of meats, all beautifully presented and served with light and perfectly baked bread.



Paul at the head of the table.....looking comfortable!

I took some time now between sipping on the birthday Champagne Cocktail to look at my surrounding guests. I was amazed by what I saw. Not since I went to my last Partick Thistle game have I seen such a wide and varied group of people. Lovely old romantics enjoying there own company and the great food, young professionals out on a pre-party stomach lining session before hitting the latest and choicest club that Edinburgh has to offer. There were young teens dressed to the nines teetering on huge heels, families with young children having a weekend

treat. There was even a stag do with the groom kitted out as the Yellow Power Ranger. It all fitted, it all gelled and nothing was out of place, nothing was sneered at and everyone looked to be in the right place at the right time. Even when 'Trini', (that's the Yellow Power Ranger by the way) jumped on the table to sing, it was OK.

I really felt happy to be here, just about as happy as you could at a football match but this time the mighty Jags were winning. We were presented with a choice of cuts and how best they should be cooked and once again my table manager guided my sauce and accompaniment choice. I opted for a quick run down the left wing and a beautiful cross into the centre that was headed home from 6 yards out. Goal!!!!!!....

Sorry, I went for a medium to well done Aberdeen Angus Sirloin with Béarnaise Sauce, French Fries & Goats Cheese & Onion Salad. But it really did score. Juicy, light and fantastically well tenderised steak with a sauce that brought out the full flavour of the meat. The manager had made the perfect selection. I savoured, I took my time and let the atmosphere wash over me.

Originally it was to be live entertainment but they had received so many bookings for the evening that Steak had opted for a DJ. Now I know that might not be to everyone's taste but it really worked. His sounds just complemented the whole experience. It was a great surprise! Some things just shouldn't work, but they do. On this occasion, the music, the full back scoring and the Popcorn and Vanilla Sundae certainly did!

So by now into the second half we were cruising and when the coffee was served I knew we would win and win well. The full time whistle went and we savoured the Coffee and liquors. What a great night.

Everything just worked, the place, the mix of diners, the

lively and relaxed atmosphere & most of all, the menu. Fantastic & in the word of the great man himself. The boys done good and to say any more would be as superlative as Alan Hansen reviewing a Liverpool game. So go and support your local Steak team, go mad on the huge choice and variety of the team's selection and what ever their formation might be on the day you are guaranteed a home win.

Come on you Steak.....!

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